Rosemary Focaccia (V)

Extra virgin olive oil

5 95



Martini Olives (VE) Fresh lemon, extra virgin olive oil 5.25

Five-Course with Champagne Cocktail 75.00



Starters

Finest Quality Smoked Salmon Celeriac remoulade, Lilliput capers, soft herbs

Butternut Squash Velouté (V) Croutons, aged Italian hard cheese, fresh chives Box Tree Chicken Liver Pâté Toasted sourdough, fig chutney

Shallot & Pea Ravioli (VE)

Extra virgin olive oil, tarragon, woodland mushrooms, soft herbs

Mains

British Reared Roast Turkey Served with all the trimmings, bread sauce, cranberry, roasting juices

Fillet of Grilled Sea Bass alla Siciliana Caponata of vegetables, tomato vinaigrette, buttered minted new potatoes, soft herbs $But cher's \ Steak \ with \ Pepper corn \ Sauce$ Roasted Piccolo tomatoes, Koffmann chips, young watercress

Upgrade to a 28-day aged Campbell Brothers' sirloin steak +7.00

Potato Gnocchi (VE)

Basil dressing, Piccolo tomatoes,
extra virgin olive oil, toasted pine nuts

Puddings

Traditional
Christmas Pudding (V)
Semifreddo redcurrants,
warm brandy sauce,
candied walnuts

Dark Chocolate Fondant (V) Caramel sauce, vanilla ice cream, honeycomb Jamaican Mess "The Perfect Mistake" (V) Banana & caramel sauce Ice Creams & Sorbets (V/VE) Speak to your server for today's flavours

CLAWSON

Union Jack Cheese Plate

Rutland Red, White Stilton, Blue Stilton, vintage Cheddar, fig chutney, Peter's Yard biscuits Winners of supreme champions of the International Cheese Awards +10.00

- To Finish

Coffee & Luxury Warm Mince Pies +2.00